

EARLY BIRD MENU €23.00

SUNDAY TO THURSDAY FROM 17:00 -19:00

FRIDAY & SATURDAY FROM 17:00-18:30

STARTERS

ALOO BONDA - DEEP FRIED CRUSHED POTATO DUMPLING TEMPERED WITH GINGER & CORIANDER

MURGH MALAI - CARDAMOM & MACE SPICED CHICKEN SUPREME WITH BEETROOT RELISH

SEEKH KEBAB - SKEWERED HAND POUNDED LAMB, RED PEPPER TAPENADE & MUSTARD YOGHURT

MAIN COURSES

SEAFOOD

GOAN PRAWN CURRY- TIGER PRAWN IN COASTAL SPICE, PALM VINEGAR, JAGGERY & CINNAMON

PRAWN JALFREZI - GARLIC & BUTTER INFUSED TIGER PRAWNS WITH JALFREZI SAUCE

MALABAR FISH MASALA - TILAPIA FISH CURRY WITH KOKUM, COCONUT MILK & GREEN CHILLI

POULTRY

CHICKEN MADRAS CURRY - CHICKEN WITH TAMARIND & COCONUT MASALA, BURNT CHILLI

CHICKEN TIKKA MASALA - OLD DELHI STYLE CHICKEN WITH TIKKA MASALA SAUCE

CHICKEN KORMA - CHICKEN IN MILD CASHEW SAUCE INFUSED WITH CARDAMOM & SAFFRON

LAMB

GOSHT- E - ROGAN - LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM & SAFFRON

KEEMA MUTTER - HAND POUNDED LAMB MINCE WITH BLACK CARDAMOM GREEN PEAS & CHILLI

SAAG GOSHT - LAMB WITH SPINACH, SEASONAL GREENS, TOMATO AND GINGER

VEGETARIAN

SAAG PANEER - COTTAGE CHEESE, FRESH SPINACH, GREEN, GINGER & TOMATOES

CHANNA AMRITSARI - CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & FRESH GINGER

VEGETABLE KORMA – MEDLEY OF SEASONAL VEGETABLES IN CREAMY SAUCE WITH COCONUT MILK

**ALL THE MAIN COURSES ARE SERVED WITH BASMATI RICE & BUTTER NAAN
ANY OTHER BREAD OR RICE ORDERS WILL CARRY AN ADDITIONAL CHARGE**

TEA / COFFEE

ALLERGENS LISTINGS FOR EACH DISH AVAILABLE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

A DISCRETIONARY 10 % SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE. WHILST WE DO ALL WE CAN TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE.